



## Dinner Options & Rates - 2024 / 2025

We are delighted to offer you the following catering services at Bay View House, with your own private chef and service.

You can choose from the following options:

1. A 3-course set menu along with tea or coffee: €45 per person / 2-course children's menu: €15 per child (full dinner order must be provided at least 7 days before arrival at the house)
2. Pizza Night: 12-inch pizza with 3 options (e.g. meat feast / Hawaiian / Margharita): €18 per pizza
3. BBQ – 10oz beef burger, sweet fried onion, rasher, brioche bun, beetroot falafel burger as vegetarian option, Loughlan's pear and pork sausages, roast potatoes with garlic butter, broccoli and fetta salad, coleslaw, bulgur wheat and butternut squash salad, iceberg lettuce and sauces: €25 per person
4. Seafood Feast – Lobster Bisque to start. Fresh Clare Island lobster, garlic butter dip, Clare Island smoked salmon, deep-fried beer-battered pollock tartar, pan-fried fresh mackerel (when available), salad and roast potato - €50 per person.

Wine can be provided. House wine: €25 per bottle.

- Rate for your private chef for the evening - €150 per night plus menu rate per person as above.
- Rate for your private service member for the evening - €100 per night plus menu rate per person as above. This rate covers set up for formal dinner, service & cleaning. There is no need for service member for the Pizza night. Service may be required for BBQ night if numbers exceed 20.

## Kegs

- €270 for 30 litre kegs (Mescan Larger / local craft larger)
- €250 for 30 litre kegs (Heineken / Guinness)
- €400 for 50 litre kegs (Heineken / Guinness)



## Option 1: Set Menu

### Starters

- Smoked Clare Island salmon, preserved summer vegetables, home-made brown bread
- Italian Style Bruschetta, basil pesto, mozzarella, tomato, garlic butter
- Kelly's of Newport black pudding (black pudding, sweet poached pear in red wine & cinnamon, melted goats' cheese, island salad)

### Main Course

- Free range chicken supreme, scallion mash, chasseur sauce (*Mushroom, Tarragon, Tomato*)
- Sautéed Cajun cod, garlic champ, creamy lemon & white wine sauce, parsnip crisps.
- Thai red vegetable curry, pilaf rice, coriander
- 10oz Sirloin Steak with roast tomato, fried onions rings, peppercorn cream sauce **(plus €5)**

Served with a selection of Glazed Carrots, Broccoli & Cauliflower, Baby Potatoes

### Desserts

- Rhubarb & Apple crumble, Vanilla Bean Ice-Cream
- Sticky Toffy Pudding – Ice Cream / Warm Toffee Sauce



